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F 4 forming a bread dough by combining flour, a leavening agent, water, and water-soluble polydextrose anti-staling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour; and baking the bread dough.

F 5 42. (Amended) The method of claim 41 wherein said bread dough is prepared by means of a process selected from the group consisting of straight dough processes, sour dough processes, Chorleywood bread processes, and sponge and dough processes.

45. (Twice Amended) The method of claim 39 wherein said bread dough further comprises a second anti-staling agent selected from the group consisting of glycerol monostearate, mono-diglycerides, sodium stearyl lactylate and Datem.

F 6 46. (Amended) The method of claim 39 wherein said bread dough further comprises one or more enzymes with anti-staling properties.

47. (Twice Amended) The method of claim 46 wherein said one or more enzymes are selected from the group consisting of amylase, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic α -amylase.

48. (Five Times Amended) A baking dough used for making a baked product, the baking dough comprising:

flour, yeast, water, and water-soluble polydextrose anti-staling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour.

49. (Five Times Amended) The baking dough of claim 48 wherein said polydextrose is present in the baking dough at a level of about 2 percent to about 3 percent by weight, based on the weight of the flour.

50. (Amended) The baking dough of claim 48 wherein said baking dough further comprises fiber.

51. (Amended) The baking dough of claim 48 wherein said baked product is a bread.

52. (Amended) The baking dough of claim 48 wherein said baked product is a sweet baked product comprising at least one material selected from the group consisting of sweeteners and sweetening agents.

53. (Amended) The baking dough of claim 52 wherein said sweetening agents comprise intense sweeteners.

54. (Amended) The baking dough of claim 48 further including one or more enzymes with anti-staling properties.

55. (Twice Amended) The baking dough of claim 54 wherein said one or more enzymes are selected from the group consisting of amylase, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic α -amylase.

56. (Four Times Amended) A bread dough used for making a baked bread product, the bread dough comprising:

flour, a leavening agent, water, and water-soluble polydextrose anti-staling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour.

58. (Twice Amended) The bread dough of claim 56 wherein said polydextrose is present in the bread dough in an amount of from about 2 percent to about 4 percent by weight, based on the weight of the flour.

59. (Three Times Amended) The bread dough of claim 56 wherein said polydextrose is present in the bread dough in an amount of from about 2 percent to about 3 percent by weight, based on the weight of the flour.

60. (Twice Amended) The bread dough of claim 59 wherein said bread dough further comprises fiber and wherein said polydextrose and fiber are present in a ratio of about 1:1 to about 5:1.

61. (Twice Amended) The bread dough of claim 56 wherein said bread dough further comprises a second anti-staling agent selected from the group consisting of glycerol monostearate, mono-diglycerides, sodium stearyl lactylate and Datem.

62. (Amended) The bread dough of claim 56 wherein said bread dough further comprises one or more enzymes with anti-staling properties.

63. (Twice Amended) The bread dough of claim 62 wherein said one or more enzymes are selected from the group consisting of amylase, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic α -amylase.

Please add new dependent claims 64 to 71 as follows:

--64. (New) The method of claim 39 wherein the baked bread product is a muffin.

65. (New) The bread dough of claim 56 wherein the baked bread product is a muffin.

66. (New) The method of claim 30 wherein said bread dough further comprises a second anti-staling agent selected from the group consisting of glycerol monostearate, mono-diglycerides, sodium stearyl lactylate and Datem.

67. (New) The baking dough of claim 48 wherein said baking dough further comprises a second anti-staling agent selected from the group consisting of glycerol monostearate, mono-diglycerides, sodium stearyl lactylate and Datem.

68. (New) The method of claim 39 wherein said baked bread product is a sweet baked bread product comprising at least one material selected from the group consisting of sweeteners and sweetening agents.

69. (New) The method of claim 68 wherein said sweetening agents comprise intense sweeteners.

70. (New) The bread dough of claim 56 wherein said baked bread product is a sweet baked bread product comprising at least one material selected from the group consisting of sweeteners and sweetening agents.

71. (New) The bread dough of claim 70 wherein said sweetening agents comprise intense sweeteners.--

REMARKS

This amendment is responsive to the Office Action dated July 23, 2002. New claims 64 to 71 are presented herein. Amended claims 30, 33, 36 to 39, 42, 45-56, and 58-63 are submitted herewith. No claims are cancelled as a result of this amendment. Upon entry of the present amendment, claims 30-39, 41-56, and 58-71 will be pending in the present application.

Miscellaneous

Applicant acknowledges with gratitude the withdrawal of the rejection under 35 U.S.C. § 102 of claims 30-32, 34, 39-41, 43, 48-49, 51, 52, and 56-59, citing U.S. Patent No. 5,164,216, issued to Engelbrecht et al. (hereinafter "Engelbrecht"). Applicant also acknowledges with gratitude the indication that the subject matter of claims 44 and 60 is allowable.

New dependent claims 64 to 71 are presented herein. A basis for the new claims may be found in the specification at Example 3 (new claims 64 and 65), page 7 at lines 15 to 17 (new claims 66 and 67), page 1 at lines 11 to 16 (new claims 68 to 71), and in the claims as originally filed, *inter alia*. Accordingly, it is believed that no new matter is introduced into the application as a result of the new claims.

Applicant has also amended dependent claims 33, 36, 37, 38, 42, 45, 46, 47, 49-55, and 58-63 to further clarify the antecedent nouns and to make other non-substantive improvements. For example, claim 50 has been amended to correct an apparent grammatical error. Also, instances of "includes" have been replaced by "comprises." Applicant believes that these amendments are purely formal, and therefore no new matter is added to the application as a result of these amendments, and the scope of the claims remains unchanged thereby.

Finally, Applicant has amended the specification and claims 38, 47, 55, and 63 to replace "x-amylase" with - - α -amylase- -, thereby correcting an apparent typographical error. *See, e.g.*, the